

HOT CEYLON SPICED CHAI



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- Sub Category Name

Drink

Hot Tea

- Recipe Source Name

Real High Tea 2014/15 Volume 2

Used Teas



Exceptional Ceylon Spice Chai

Ingredients

HOT CEYLON SPICED CHAI

- 2 cups apple cider
- 1 tsp agave nectar
- 1 tea bag Dilmah Ceylon Spice Chai
- 1 tsp fresh lemon juice



Methods and Directions

HOT CEYLON SPICED CHAI

- Bring the cider to a near boil over low heat.
- Add tea leaves and spices and allow to brew over the heat for about 1 minute then allow to steep for 1 minute.
- Strain the tea and spices from the cider and pour into a mug.
- Add nectar and lemon. Stir well and garnish with lemon twists